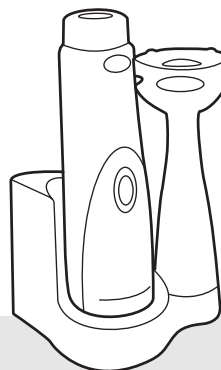


morphyrichards®

Cordless hand blender



Please read and keep these instructions



getting the best from your
new cordless hand blender...

Battery

- *Ensure the battery is fully charged before using the product. The battery is not covered by the guarantee.*

Safety

- *The blade is very sharp, handle with care, do not touch the blade or hold the leg at the blade end when fitting to the body.*
- *The hand blender is designed for intermittent use.*

Do not use non-stop for more than 1 minute at a time.

Allow to cool down for a minimum of 5 minutes before further use.

- *Never use your hand blender in a bowl or saucepan whilst it is cooking.*
- *Never short out the contacts on the motor body or blender unit.*

2year
guarantee



www.morphyrichards.co.uk

Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance!

In addition we offer the following essential safety advice.

Location

- Do not use outdoors.

Charger lead

- The charger lead should reach without straining the connections.
- Do not let the charger lead hang over the edge of a worktop where a child could reach it.
- Do not let the charger lead run across an open space e.g. between a low socket and table.
- Do not let the charger lead run across a cooker or toaster or other hot areas which might damage the cable.

Personal safety

- Unplug from outlet when not in use and before cleaning or removing parts.
- **WARNING: Do not touch moving parts. Keep hands, hair, clothing as well as utensils away from the hand blender blades.**
- **WARNING: Take care when handling metal blades as they are very sharp. Do not touch the blade or hold the leg at this end when fitting to the body.**
- **WARNING: To remove the blender leg, hold blender in a position so you cannot press the operating button, grip shaft of blender leg, press the release button and pull apart.**

- **WARNING: Always remove the blender leg before cleaning, this will reduce accidental operation of the blender.**
- Don't clean the blender leg under running water while still attached to the main housing.
- Do not use during cooking processes or with boiling liquids.
- **WARNING: To protect against fire, electric shock and personal injury do not immerse charger, base or blender in water or other liquid.**

Children

- Do not allow children to use this blender. Children are vulnerable in the kitchen particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

- Do not operate any appliance with a damaged charger lead or after the appliance malfunctions or has been damaged in any manner. Contact our helpline for advice on examination and repair.
- Do not use accessories not recommended by the manufacturer as there is the danger of fire, electric shock or personal injury.
- Do not place on or near a hot gas or electric burner or in an heated oven.
- Do not allow metal objects to touch the charging contacts on the motor body or blender base unit. Damage to the batteries and charger will result.

Electrical requirements

Check that the voltage on the rating plate of your charger corresponds with your house electricity supply which must be A.C. (Alternating Current).

Use only the charger unit supplied.

Battery disposal

This product contains a sealed Nickel cadmium battery. When it reaches the end of its useful life it must not be disposed of in the normal household waste. The battery must be removed and disposed of at an authorised recycling plant. Your local authority will have a centre which accepts such waste for recycling.

To remove the battery see battery replacement page 6.

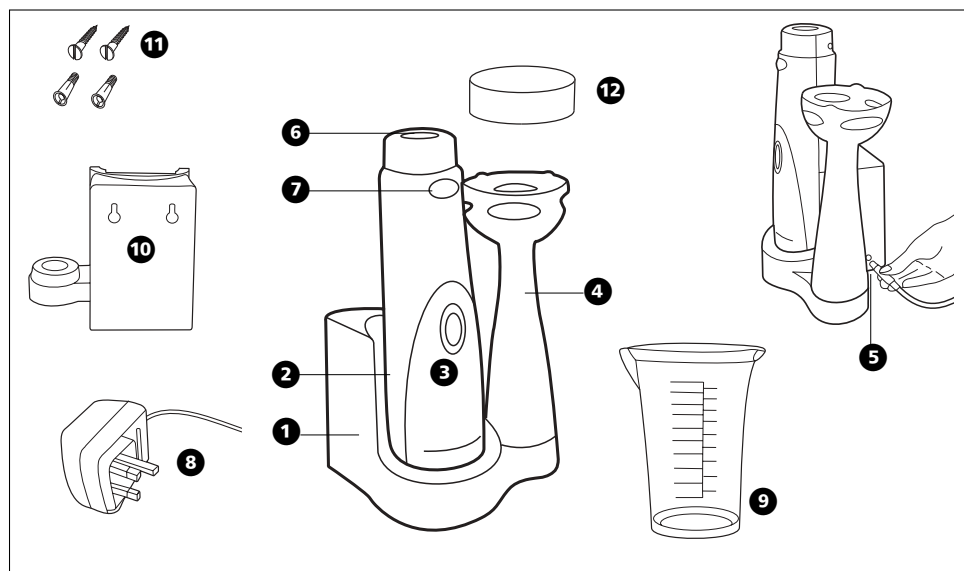


Ni-Cd



Ni-Cd

Illustration



Features

- | | |
|-----------------------------|------------------------------|
| ① Blender base unit | ⑦ Blender leg release button |
| ② Motor body | ⑧ Charging adaptor |
| ③ On/off control switch | ⑨ Measuring beaker |
| ④ Blender leg | ⑩ Wall mounting holes |
| ⑤ Charging socket | ⑪ Screws and wall plugs x 2 |
| ⑥ Blender leg location slot | ⑫ Blade cover |

Your hand blender is designed to help you prepare everything from soups to chocolate mousse quickly and with minimal effort.

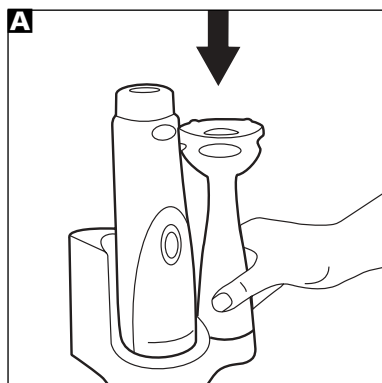
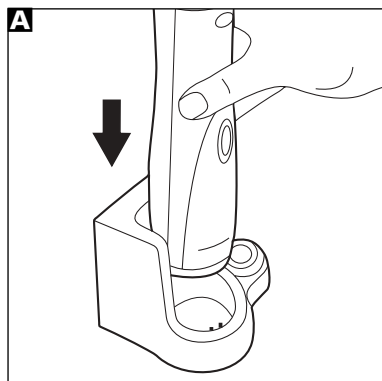
Unpacking your cordless hand blender

WARNING: Carefully unpack your hand blender as blades are very sharp.

Wash all parts before first use, see cleaning instructions page 10.

Assembly

- 1 Fit the blender body and blender leg onto the base unit as shown. **A**
- 2 Attach the charging adaptor plug into the socket on the base unit. **B**
- 3 Plug the adaptor into a suitable 13A socket outlet and switch on.

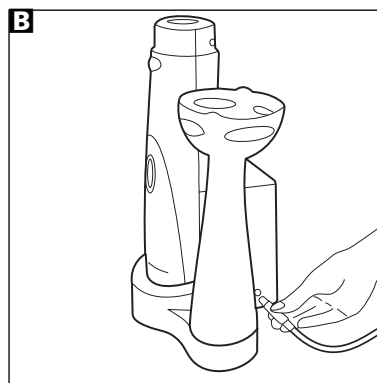


Charging

- 1 Attach the blender to the base unit as described in assembly. The red light will illuminate to show that the body is correctly located in the base and that it is accepting a charge.
 - If the red light is not illuminated, lift up the blender body and relocate in the base.
 - The unit is designed to be left on continuous charge. The 'smart' charger fully charges and maintains the charge ready for use. A full charge can be reached in 3 hours, in normal use recharging is 1 to 2 hours.
 - Leaving the unit on continuous charge is inexpensive in terms of the amount of electricity being used.
 - When the unit is fully charged the red light will go out and green will illuminate to show it is fully charged and maintained.

IMPORTANT: When new and charging for the first time or the blender has not been on charge for a long period the battery will be discharged.

- The green light may illuminate within 15 minutes, this is a false indication which is common with discharged batteries. Switch off at the mains then switch back on, this will reactivate the charging cycle. Red light will illuminate to show charging has started.
- Repeat this procedure if it happens again. Charging will now revert to normal and take approx 3 hours to fully charge.



Assembling the blender

- 1 Once the blender is charged, fit the blender leg by attaching it into the location slot on the blender body. **C**
Press until it clicks into place.
- If the leg is not fully engaged, rotate it round and try again.

WARNING: Do not touch the blade or hold the blender leg at this end when fitting to the body.

WARNING: To remove the blender leg, hold blender in a position so you cannot press the operating button, grip shaft of blender leg, press the release button and pull apart.

To disassemble hand blender

- 1 To remove the blender leg, hold the blender in a position so that you cannot press the operating button. Grip shaft of blender leg, press the release button and pull apart. **D**

WARNING: When the blender is not in use, fit the blade cover to the leg for safety.

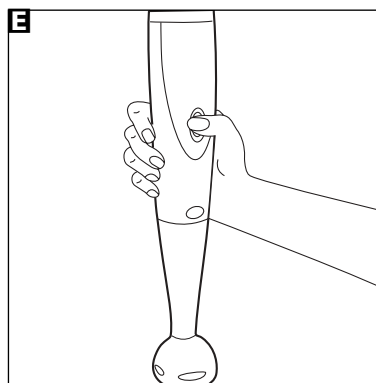
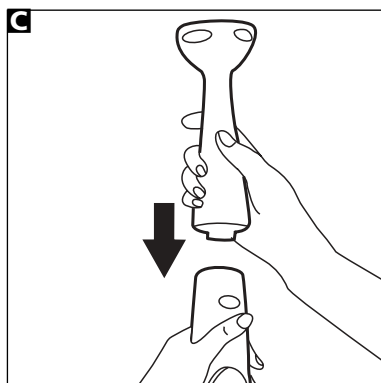
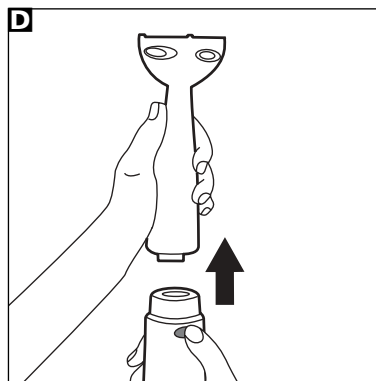
Using the blender

- 1 To operate press the on/off button and begin to blend. **E**

- For perfect blending use a 'plunging action' this will allow the food to be pulled into the blade and dispersed through the exit vents.
- Keep the head of the blender beneath the food surface to prevent splashing.
- The hand blender can be used with a beaker or a bowl.

WARNING: Never use your appliance in a hot saucepan transfer to a bowl, allow to cool before blending.

IMPORTANT: Your hand blender is designed for intermittent use only. Do not use non-stop for more than 1 minute. Allow to cool down for a minimum of 5 minutes before further use.

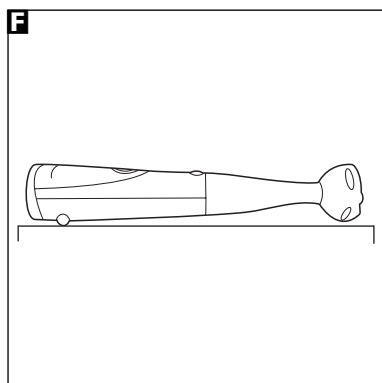


Hints for blending

- The blender is perfectly suited for preparing dips, sauces, soups, mayonnaise, milkshakes and baby food.
- The blender can be used to purée cooked vegetables, tinned tomatoes and any soft or pre-cooked food etc. It is ideal to turn a cooked broth or stew into a smooth soup and to prepare baby food. You may need to add a little water to cooked vegetables when blending to encourage a puree to form.
- For milkshakes, cut soft fruit or bananas in 1.5cm cube size pieces for easy blending, add milk and icecream a little at a time during blending.
- If food has been cooked in a saucepan transfer to a cooler bowl, this will protect the leg from heat distortion. For smaller quantities use the measuring beaker provided.
- Blending results will be better in the beaker provided as this allows control of the food being blended.

Blender rest position

Whilst not blending temporarily, lay the blender down on the work top as shown. **F**



Battery removal and disposal

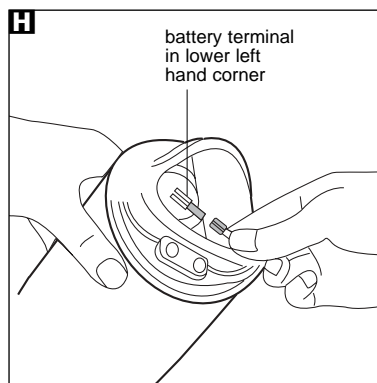
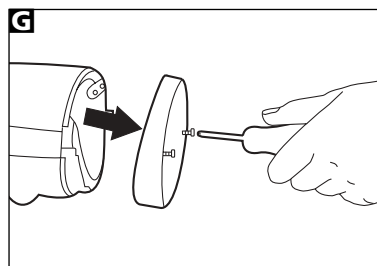
To remove the Ni-Cd battery for replacement or disposal.

- 1** Remove the 2 screws from the end of the battery cap, using a small phillips screwdriver and lift off the cap. **G**
- 2** Remove the connector from the end of the battery and pull out the battery. **H**
- Replace with an approved battery pack, contact Morphy Richards replacement parts 0870 167 6643.
- 3** Replace the battery, (terminal to be in position shown) connect the terminal, replace battery cover ensuring it is correctly located and replace the 2 screws. Do not overtighten.

IMPORTANT: The battery must be removed before the product is disposed of.

The battery is to be disposed of safely, it must not be incinerated or composted.

Contact your local authority for advice on disposal.



Wall mounting

The charging stand can be wall mounted or free standing. To wall mount find a suitable position on the wall away from concealed pipes and electricity cables.

Use the stand with blender in place to determine the position most suitable, mark a line on the wall across the top of the charger stand. From this line mark a horizontal line 15mm below, now mark 2 holes 40mm apart. **I**

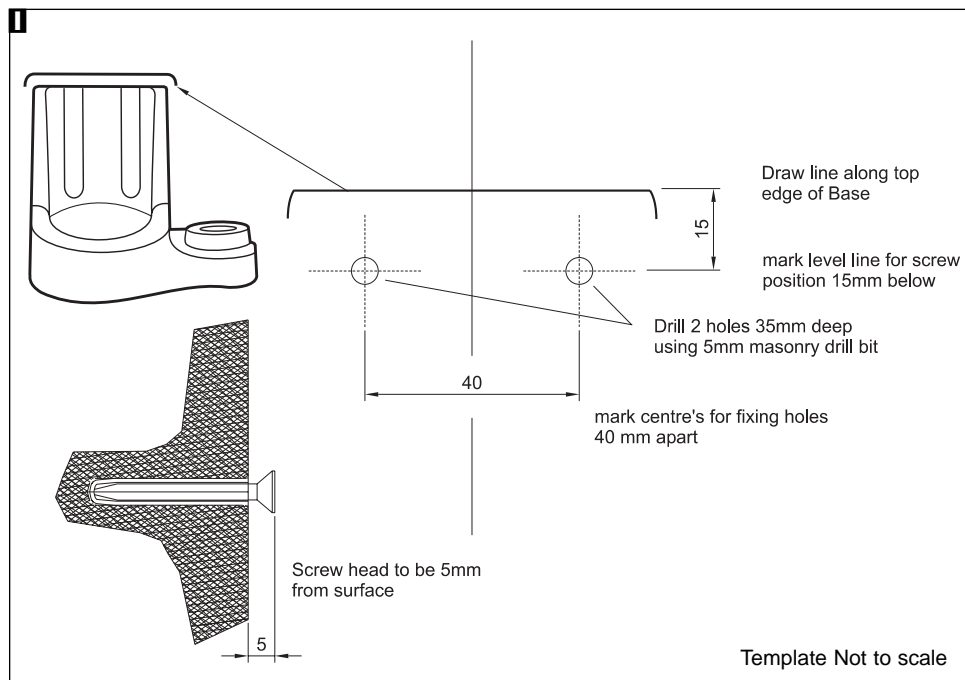
Using wall plugs and screws provided, fix so screw heads are 5mm from the surface. Hang the charger base and adjust the depth position of the screws if required to improve the fit.

Tips for blending

When processing foods with strong colour (eg. carrots) the plastic parts of the appliance may become discoloured. Use cooking oil to clean any discoloured parts. Permanent discolouration may happen, this is acceptable.

Trouble shooting

- If the blender is not charging, red or green light is not illuminated on charger. Check the following:
- The charger adaptor **8** is fitted into the charging socket **5**.
- The motor body is correctly located on the blender base unit.



Recipes

Warm citrus chicken & avocado salad

Serves 2

Dressing

Juice of 1 lemon
1 tbsp wholegrain mustard
1 tbsp honey
5 tbsp olive oil
2 tbsp coriander leaf
Salt and black pepper

1 tbsp oil
2 boneless, skinless chicken breasts, sliced
250g bag crispy leaf salad
1 avocado, diced

Place all the dressing ingredients in the beaker and blend together using the hand blender until thick.

Meanwhile, heat the oil in a frying pan and fry the chicken for 4-5 minutes until browned. Stir in the dressing and heat through. Toss into the salad and avocado. Serve immediately.

Spicy hummus

Serves 4

4 tbsp olive oil
1 clove garlic, roughly chopped
1 tsp pureed chilli
1/2 tsp ground coriander
Salt and black pepper
400g tin chick peas, drained and rinsed
Juice of 1 lemon

Heat the oil in a frying pan with the garlic, chilli, coriander, salt and pepper. Add the chick peas and fry for 1-2 minutes.

Transfer to the beaker and add the lemon juice. Blend using the hand blender until smooth. Chill.

Serve with toasted pitta bread, tortilla chips or vegetable crudité's.

Coriander and lime chicken kebabs

Serves 4

Marinade

2 cloves garlic, roughly chopped
2cm piece ginger, roughly chopped
4 tbsp chopped coriander leaf
1/2 tsp black pepper
2 tsp caster sugar
Juice of 2 limes
2 tsp thai fish sauce
1 tbsp light soy sauce
1 tbsp oil

4 boneless, skinless chicken breasts, cubed
1/2 tsp cornflour

Place all the marinade ingredients in the beaker and blend together using the hand blender. Pour over the chicken and marinate for 1-2 hours.

Thread the chicken onto 8 satay sticks and grill for 15-20 minutes or until cooked throughout, turning occasionally.

Blend the cornflour with remaining marinade in the beaker then transfer to a small saucepan and bring to the boil, stirring. Serve with the kebabs.

Jamaican jerk chicken

Serves 4

Marinade

1 bunch spring onions, roughly chopped
1 red chilli, roughly chopped
2 cloves garlic, roughly chopped
1/2 tsp ground allspice
3 tbsp oil
3 tbsp fresh thyme leaves, (stripped off the stalks)
1 tsp sugar
Salt and black pepper

4 boneless, skinless chicken breasts

Place all the marinade ingredients in the beaker and blend using the hand blender until smooth. Spread over the chicken and marinate for 1-2 hours.

Fry the chicken gently using a griddle pan for 15-20 minutes until browned and cooked throughout.

Roasted pepper and olive sauce with salmon

Serves 4

3 red peppers, diced
 1 red onion, diced
 2 cloves garlic
 4 tbsp olive oil
 Salt and black pepper
 200ml creme fraiche
 50g sliced black olives
 2 tbsp capers
 4 salmon fillets

Preheat oven to 200°C, gas 6.

Place peppers, onion and garlic on a baking tray and coat in oil. Season. Roast for 30 minutes.

Transfer to a small saucepan and add the crème fraîche. Purée using the hand blender to give a coarse texture. Add the olives and capers and season well. Heat through.

Meanwhile heat a little oil in a frying pan and fry the salmon for 5-6 minutes until cooked through and browned. Serve with pepper and olive sauce.

Tomato and pancetta sauce for pasta

Serves 4

1 tbsp oil
 1 onion, diced
 130g pack diced pancetta
 1 red pepper, diced
 1kg tomatoes, diced
 1 tbsp balsamic vinegar
 1 tsp sugar
 1 vegetable stock cube
 Salt and black pepper
 20g bag basil

Heat the oil in a large saucepan and fry onion and pancetta until browned. Add the pepper and fry for 1-2 minutes. Add the tomatoes, vinegar, sugar and stock cube and season well.

Cover and simmer for 10 minutes, stirring occasionally. Remove lid and cook for a further 5 minutes. Add the basil, transfer to a bowl and purée using the hand blender to give a coarse pulpy texture.

Stir into hot cooked pasta.

Welsh rarebit

Serves 4

125g cheddar cheese, grated
 1 medium egg
 1 tsp dijon mustard
 2 tsp worcestershire sauce
 Salt and black pepper
 2 tbsp milk
 1 tbsp chopped chives
 4 thick slices bread

Place all the ingredients except bread in the beaker and blend together using the hand blender.

Toast 1 side of the bread and spread the rarebit over the untoasted side. Place under a pre-heated grill until golden and set.

Salsa verde with butter roasted cod

Serves 4

4 skinless cod loins
 25g butter
 Sea salt and black pepper
 1 clove garlic, roughly chopped
 3 anchovy fillets
 1 tbsp capers
 1 tsp Dijon mustard
 5 tbsp roughly chopped basil
 1 tbsp roughly chopped mint
 8 tbsp roughly chopped parsley
 4 tbsp olive oil
 Juice of 1/2 lemon

Preheat oven to 200°C, gas 6.

Place cod in a small roasting tin and dot with butter. Season. Roast for 15 minutes.

Meanwhile, place remaining ingredients in the beaker and blend using the hand blender until smooth and creamy. Season to taste.

Serve the cod drizzled with the butter juices and salsa verde.

Peach melba smoothie

Serves 1

4 tinned peach halves
75g fresh raspberries
4 tbsp natural yoghurt
1 tbsp honey
150ml cranberry and raspberry juice.

Place all ingredients in the beaker and blend using the hand blender until thick.
Pour into a tall sundae glass and serve.

Quick strawberry ripple brulée

Serves 4

175g strawberries, roughly chopped
2 tbsp honey
350g greek yoghurt
8 tbsp brown sugar

Purée the strawberries and honey and gently stir into the yoghurt to give a ripple effect. Divide between 4 ramekins.

Sprinkle 2 tbsp sugar over each ramekin and place under a pre-heated grill until sugar has melted and browned slightly. Chill well before serving.

Cleaning

Before cleaning and maintenance, switch the charger off and unplug it.

- 1** Remove the blending leg. Take care not to touch the blade.
- 2** Clean the blending leg and measuring beaker in warm soapy water and dry thoroughly.
- 3** Clean the blender body and base unit with a damp cloth and dry thoroughly.

Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product
- Model number as shown on the underside of the appliance.



Your two year guarantee

It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no. Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions) the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

Morphy Richards products are intended for household use only

Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1** The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2** The appliance has been used on a voltage supply other than that stamped on the products.
- 3** Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4** Where the appliance has been used for hire purposes or non domestic use.
- 5** Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6** Batteries are not covered by the guarantee. Contact replacement parts department on 0870 1676643.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

morphy richards®

The After Sales Division,
Registered address,
Morphy Richards Ltd, Mexborough,
South Yorkshire, England, S64 8AJ

Helpline (office hours)
UK 0870 060 2612
Republic of Ireland 1800 409119

FP48965M UK Rev 1 0304